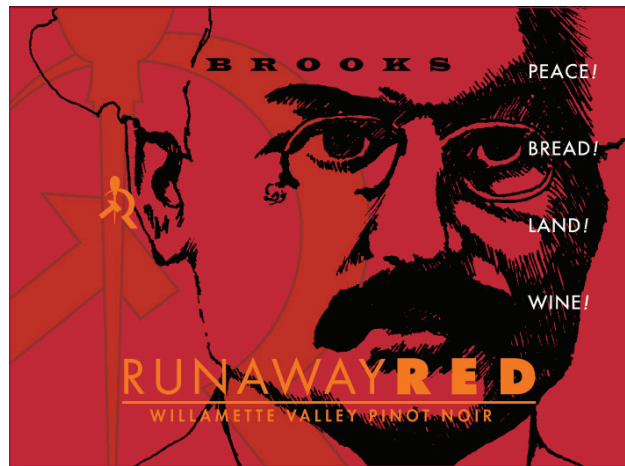


2018 RUNAWAY RED PINOT NOIR



VINEYARDS

CRANNELL, BIG CHEESE, MUSKA, YAMHILL, DISTRACTION, AND SUNSET VIEW

AVA

WILLAMETTE VALLEY

VINIFICATION

CRUSH FORMAT

HAND SORTED & 100% DE-STEMMED

YEAST

NATIVE

BARREL MATURATION

10 MONTHS IN FRENCH OAK

FILTRATION

CROSS-FLOW

DATE BOTTLED

AUG 12, 2019

BY THE NUMBERS

ALCOHOL

14.0%

PH

3.61

TA

5.5 G/L

CASE PRODUCTION

3,000

SUGGESTED RETAIL

\$25

AROMA: POMEGRANATE SYRUP, RED RASPBERRY BRAMBLE, RED CURRANT, HERBS DE PROVENCE

PALATE: BLOOD ORANGE, CRANBERRY, CHERRY TART, PORCINI, BING CHERRY, CINNAMON BARK

IMPRESSION: LUSCIOUS AND JUICY ON THE PALATE, THE RUNAWAY RED OFFERS UP GORGEOUS RED FRUIT AROMAS AND A SMOOTH FINISH.

2018 VINTAGE: A WET AND COOL APRIL DELAYED BUD BREAK, BUT BY BLOOM, WE WERE QUICKLY CAUGHT UP TO AVERAGE TRACKING FOR THE SEASON. SUMMER WAS STEADILY WARM BUT WITHOUT HEAT SPIKES OR TEMPERATURE EXTREMES EXPERIENCED IN 2016 AND 2017. BY MID-SEPTEMBER, THE VINES BECAME WEARY FROM MUCH SUN AND NOT MUCH WATER AND BEGAN TO SHUT DOWN CAUSING RIPENING TO STALL.

A BRIEF RAIN EVENT AND COOL DOWN GAVE THE VINES THE RESPITE AND HARVEST THE JUMPSTART IT NEEDED. WE PICKED PINOT IN A CONCENTRATED TWO-WEEK WINDOW RUNNING UNTIL OCTOBER 10. THE RIESLING, HOWEVER, ENJOYED AN EXTENDED SPELL OF SUNNY BUT COOL AUTUMNAL WEATHER THAT WAS PERFECTLY IDEAL FOR BEAUTIFUL RIPENING LASTING THROUGH OCTOBER 22. THE RESULTING WINES FROM THE SEASON ARE VIBRANT, FRESH, AND FULL OF CONCENTRATED FAVOR. A HALLMARK VINTAGE!



ABOUT BROOKS:

OUR APPROACH TO WINEMAKING IS SIMPLE. WE SEEK NATURAL BALANCE IN THE VINEYARD AND CELLAR, TO SHOW THE TRUE EXPRESSION OF TERROIR IN OUR WINES. WE ARE PASSIONATE ABOUT ORGANIC AND BIODYNAMIC FARMING; AS WE BELIEVE IT NOT ONLY CREATES BETTER WINES, BUT THESE IMPORTANT PRACTICES HELP KEEP OUR EARTH ALIVE AND ECOSYSTEM INTACT.

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